



Chimichurri Minute Steaks

with Wedges and Baguette Toast



30-40min



2 Portions

Chimichurri, an uncooked condiment of chopped herbs, chilli, garlic, vinegar and oil, evolved in meat-loving Argentina among ex-pat Basques. Endlessly versatile, it can be used as a marinade, sauce or even brushed on bread for grilling. Arguably it's best with beef steak, which is the route we've gone here.

What we send

- sourdough baby baguette ^{1,6}
- capsicum
- red onion
- jalapeno chilli
- potato
- chimichurri spice blend ¹⁷
- coriander, parsley, garlic
- 4 beef minute steaks

What you'll require

- extra virgin olive oil
- olive oil
- red wine vinegar ¹⁷
- sea salt and pepper

Utensils

- baking paper
- medium frypan
- oven tray
- paper towel

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

Remove the chilli seeds for less heat, if desired. Or, add less chilli to the chimichurri and scatter the remainder over at the end, for those who particularly like it.

Allergens

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 590kcal, Fat 23.1g, Carbs 44.3g, Proteins 46.7g



1. Roast potatoes

Heat the oven to 220C. Line 2 oven trays with baking paper. Cut the unpeeled **potato** into thin wedges then pat dry with paper towel. Put on one lined tray, drizzle with **2 tsp olive oil** and season with **salt**. Toss to coat, then roast for 25-30 mins until golden and tender.



4. Make chimichurri

Meanwhile, finely chop the **parsley** including the stems. Finely chop the **oregano**, discarding the stems. Put the **herbs, garlic, jalapeno, 2 tsp red wine vinegar, 1 tsp chimichurri spice blend** (the remaining spice blend won't be used in this dish) and **1 tbs extra virgin olive oil** in a bowl. Season with **salt and pepper** and stir to combine.



2. Prepare vegetables

Meanwhile, thinly slice the **onion** and **capsicum**, discarding the seeds and membrane. Finely chop or crush **half the garlic**. Finely chop **half the jalapeno** (the remaining garlic and chilli won't be used in this dish, see cooking tip).



5. Toast baguette

Cut the **baguette** into 4 slices lengthwise, then brush each cut side with **2 tsp chimichurri**. Put on the remaining lined tray and bake for 8-10 mins until golden.



3. Cook vegetables

Heat **2 tsp olive oil** in a medium frypan over medium heat. Cook the **onion** and **capsicum**, stirring often, for 5-6 mins until softened and light golden. Remove from the pan, reserving the pan.



6. Cook steaks

Heat the reserved pan over high heat until hot. Season the **steaks** with **salt and pepper** then cook for 30 secs -1 min each side for medium-rare or until cooked to your liking. Divide the steaks, **toasted baguette, potato wedges** and **onion mixture** among plates. Drizzle steak with the remaining chimichurri to serve.